International Journal of Food Microbiology, 15 (1992) 399–402

© 1992 Elsevier Science Publishers B.V. All rights reserved 0168-1605/92/$05.00

Contents of Volume 15

Numbers 1 / 2, January / February 1992

Guest commentary

D.A.A. Mossel, C.B. Struijk and J.T. Jansen (The Netherlands)
Control of the transmission of *Vibrio cholerae* and other enteropathogens by foods originating from endemic areas in South America and elsewhere as a model situation 1

Reviews

T.A. McMeekin, T. Ross and J. Olley (Australia)
Application of predictive microbiology to assure the quality and safety of fish and fish products 13

H.H. Huss (Denmark)
Development and use of the HACCP concept in fish processing 33

Original articles

E. Berndtson, M. Tivemo and A. Engvall (Sweden)
Distribution and numbers of *Campylobacter* in newly slaughtered broiler chickens and hens 45

B. Nørrung (Denmark)
Characterisation of Danish isolates of *Listeria monocytogenes* by multilocus enzyme electrophoresis 51

M. Gennari, M. Parini, D. Volpon and M. Serio (Italy)
Isolation and characterization by conventional methods and genetic transformation of *Psychrobacter* and *Acinetobacter* from fresh and spoiled meat, milk and cheese 61

M. Shambuyi, L.R. Beuchat, Y.-C. Hung and T. Nakayama (Zaire, USA)
Evaluation of substrates and storage conditions for preparing and maintaining starter cultures for tempeh fermentation 77

M. El Abboudi, M. El Soda, S. Pandian, R.E. Simard and N.F. Olson (Canada, Egypt, USA)
Purification of X-prolyl dipeptidyl aminopeptidase from *Lactobacillus casei* subspecies 87

E. Borch and H. Agerhem (Sweden)
Chemical, microbial and sensory changes during the anaerobic cold storage of beef inoculated with a homofermentative *Lactobacillus* sp. or a *Leuconostoc* sp. 99

M.M. Buazzi and E.H. Marth (USA)
Sites of action by propionate on *Listeria monocytogenes* 109

J.-Y. D'Aoust, A.M. Sewell and A. Jean (Canada)
Efficacy of prolonged (48 h) selective enrichment for the detection of foodborne *Salmonella* 121

C.O. Gill and S.D.M. Jones (Canada)
Evaluation of a commercial process for collection and cooling of beef offals by a temperature function integration technique 131

M.J. Torner, M.A. Martínez-Anaya, B. Antuña and C. Benedito De Barber (Spain, Germany)
Headspace flavour compounds produced by yeasts and lactobacilli during fermentation of preferments and bread doughs 145

R.R. Beumer, J. De Vries and F.M. Rombouts (The Netherlands)
Campylobacter jejuni non-culturable coccoid cells 153

L.V. Thomas, J.W.T. Wimpenny and A.C. Peters (UK)
Testing multiple variables on the growth of a mixed inoculum of *Salmonella* strains using gradient plates 165

S. Ewald and T. Eie (Norway)
The effect of resuscitation and the incubation-temperature on recovery of uninjured, heat injured and freeze injured enterococci 177

Short communications

F. Feldhusen, B. Woltering and R. Fries (Germany)
Bacteriological composition of pigskin surfaces during cold storage at various degrees of relative humidity 185

H. Schraft, N. Kleinlein and F. Untermann (Switzerland)
Contamination of pig hindquarters with *Staphylococcus aureus* 191

Publishers announcement 195

Numbers 3 / 4, March / April 1992

Publisher's Announcement iii

Editorial Note iv

Papers from The International Symposium on Control of Human Pathogens in Poultry

S. Notermans and A. Hoogenboom-Verdegaal (The Netherlands)
Existing and emerging foodborne diseases 197

U. Persson and S. Jendteg (Sweden)
The economic impact of poultry-borne salmonellosis: how much should be spent on prophylaxis? 207

P.S. Dawson (UK)
Control of *Salmonella* in poultry in Great Britain 215

M. Bisgaard (Denmark)
A voluntary *Salmonella* control programme for the broiler industry, implemented by the Danish Poultry Council 219

M. Aho (Finland)
Problems of *Salmonella* sampling 225

E. Nurmi, L. Nuotio and C. Schneitz (Finland)
The competitive exclusion concept: development and future 237

C. Schneitz, L. Nuotio, G. Mead and E. Nurmi (Finland, UK)
Competitive exclusion in the young bird: challenge models, administration and reciprocal protection 241

S. Stavric (Canada)
Defined cultures and prospects 245

M. Aho, L. Nuotio, E. Nurmi and T. Kiiskinen (Finland)
Competitive exclusion of campylobacters from poultry with K-bacteria and Broilact® 265

N.G. Fowler (UK)
Antimicrobials and competitive exclusion 277

J. Hirn, E. Nurmi, T. Johansson and L. Nuotio (Finland)
Long-term experience with competitive exclusion and salmonellas in Finland 281

M. Wierup, H. Wahlström and B. Engström (Sweden)
Experience of a 10-year use of competitive exclusion treatment as part of the *Salmonella* control programme in Sweden 287

C.T. Johnson (UK)
The use of an antimicrobial and competitive exclusion combination in *Salmonella*-infected pullet flocks 293

S. Grund and H. Stolpe (Germany)
Adhesion of *Salmonella typhimurium* var. *copenhagen* in the intestines of pigeons 299

G. Salvat, F. Lalande, F. Humbert and C. Lahellec (France)
Use of a competitive exclusion product (Broilact®) to prevent *Salmonella* colonization of newly hatched chicks 307

N.M. Bolder, L.A.J.T. van Lith, F.F. Putirulan, W.F. Jacobs-Reitsma and R.W.A.W. Mulder (The Netherlands)
Prevention of colonization by *Salmonella enteritidis* PT4 in broiler chickens 313

Regular Papers

D.M. Cameron and J.N. Carter (UK)
Evaluation of the efficacy of Broilact® in preventing infection of broiler chicks with *Salmonella enteritidis* PT4 319

O. Brennhovd, G. Kapperud and G. Langeland (Norway)
Survey of thermotolerant *Campylobacter* spp. and *Yersinia* spp. in three surface water sources in Norway 327

T. Jemmi and A. Keusch (Switzerland)
Behavior of *Listeria monocytogenes* during processing and storage of experimentally contaminated hot-smoked trout 339

A.E. Lew and P.M. Desmarchelier (Australia)
Restriction fragment length polymorphism analysis of *Listeria monocytogenes* and its application to epidemiological investigations 347

A. Lundén and A. Uggla (Sweden)
Infectivity of *Toxoplasma gondii* in mutton following curing, smoking, freezing or microwave cooking 357

M.H. Bonestroo, B.J.M. Kusters, J.C. de Wit and F.M. Rombouts (The Netherlands)
Glucose and sucrose fermenting capacity of homofermentative lactic acid bacteria used as starters in fermented salads 365

Short Communications

A.D.E. Fraser, V. Chandan, H. Yamazaki, B.W. Brooks and M.M. Garcia (Canada)
Simple and economical culture of *Campylobacter jejuni* and *Campylobacter coli* in CO_2 in moist air 377

A.M. McKay (UK)
Growth of fermentative and non-fermentative yeasts in natural yoghurt, stored in polystyrene cartons 383

Announcements 389

Author Index 393

Subject Index 397

Contents of Volume 15 399

(Contents continued from back cover)

S. Stavric (Canada)
Defined cultures and prospects 245

M. Aho, L. Nuotio, E. Nurmi and T. Kiiskinen (Finland)
Competitive exclusion of campylobacters from poultry with K-bacteria and Broilact® 265

N.G. Fowler (UK)
Antimicrobials and competitive exclusion 277

J. Hirn, E. Nurmi, T. Johansson and L. Nuotio (Finland)
Long-term experience with competitive exclusion and salmonellas in Finland 281

M. Wierup, H. Wahlström and B. Engström (Sweden)
Experience of a 10-year use of competitive exclusion treatment as part of the *Salmonella* control programme in Sweden 287

C.T. Johnson (UK)
The use of an antimicrobial and competitive exclusion combination in *Salmonella*-infected pullet flocks 293

S. Grund and H. Stolpe (Germany)
Adhesion of *Salmonella typhimurium* var. *copenhagen* in the intestines of pigeons 299

G. Salvat, F. Lalande, F. Humbert and C. Lahellec (France)
Use of a competitive exclusion product (Broilact®) to prevent *Salmonella* colonization of newly hatched chicks 307

N.M. Bolder, L.A.J.T. van Lith, F.F. Putirulan, W.F. Jacobs-Reitsma and R.W.A.W. Mulder (The Netherlands)
Prevention of colonization by *Salmonella enteritidis* PT4 in broiler chickens 313

D.M. Cameron and J.N. Carter (UK)
Evaluation of the efficacy of Broilact® in preventing infection of broiler chicks with *Salmonella enteritidis* PT4 319

Regular papers

O. Brennhovd, G. Kapperud and G. Langeland (Norway)
Survey of thermotolerant *Campylobacter* spp. and *Yersinia* spp. in three surface water sources in Norway 327

T. Jemmi and A. Keusch (Switzerland)
Behavior of *Listeria monocytogenes* during processing and storage of experimentally contaminated hot-smoked trout 339

A.E. Lew and P.M. Desmarchelier (Australia)
Restriction fragment length polymorphism analysis of *Listeria monocytogenes* and its application to epidemiological investigations 347

A. Lundén and A. Uggla (Sweden)
Infectivity of *Toxoplasma gondii* in mutton following curing, smoking, freezing or microwave cooking 357

M.H. Bonestroo, B.J.M. Kusters, J.C. de Wit and F.M. Rombouts (The Netherlands)
Glucose and sucrose fermenting capacity of homofermentative lactic acid bacteria used as starters in fermented salads 365

Short Communications

A.D.E. Fraser, V. Chandan, H. Yamazaki, B.W. Brooks and M.M. Garcia (Canada)
Simple and economical culture of *Campylobacter jejuni* and *Campylobacter coli* in CO_2 in moist air 377

A.M. McKay (UK)
Growth of fermentative and non-fermentative yeasts in natural yoghurt, stored in polystyrene cartons 383

Announcements 389

Author Index 393

Subject Index 397

Contents of Volume 15 399